



**DEPARTMENT OF HEALTH AND HUMAN SERVICES
OFFICE OF THE BOARD OF HEALTH**

Town of Arlington

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Temporary Food Establishment Guidelines:

- Raw meat, poultry, eggs or fish are prohibited at Temporary Food Establishment locations, with the exception of foods that require limited preparation, such as hamburgers and hotdogs.
- Operations serving hot foods must have suitable equipment that can rapidly heat foods and keep food hot (140°F) until served.
- Operations serving cold foods must have suitable equipment that can maintain product at 41°F or below.
- A food grade thermometer must be on-site to verify hot and cold temperatures.
- The storage of packaged food in contact with water or un-drained ice is prohibited.
- Wrapped, ready to eat foods such as sandwiches must not be in direct contact with ice.
- A convenient hand washing facility must be available for employee hand washing. An alternative hand sanitation method may be used with prior approval of the Board of Health.
- Single use Non-latex gloves or other approved protective equipment must be used when handling ready-to-eat foods.
- The Board of Health reserves the right to require a Certified Food Safety Handler on-site during the event.
- Food being served at the event must come from a licensed Food Establishment.
- Non-Arlington Food Establishment must provide a copy of their current Permit to Operate a Food Establishment.